ELECTRIC RANGE USER INSTRUCTIONS

THANK YOU for purchasing this high-quality product. If you should experience a problem not covered in TROUBLESHOOTING, please visit our website at **www.maytag.com** for additional information. If you still need assistance, call us at 1-800-688-9900.

You will need your model and serial number located on the oven frame behind the storage drawer panel.

Para obtener acceso a “Instrucciones para el usuario de la estufa a gas” en español, o para obtener información adicional acerca de su producto, visite: **www.maytag.com**

Tenga listo su número de modelo completo. Puede encontrar su número de modelo y de serie ubicado en el marco del horno, detrás del panel del cajón de almacenamiento.

Table of Contents

RANGE SAFETY **2**
- The Anti-Tip Bracket 2

FEATURE GUIDE **4**

COOKTOP USE **6**

OVEN USE **7**
- Electronic Oven Controls 7
- Sabbath Mode 8
- Aluminum Foil 8
- Positioning Racks and Bakeware 8
- Oven Vent 9
- Baking and Roasting 9
- Broiling 9
- Convection Cooking 9
- Timed Cooking 10

RANGE CARE **10**
- Self-Cleaning Cycle 10
- General Cleaning 11
- Oven Light 11

TROUBLESHOOTING **12**

ACCESSORIES **13**

WARRANTY **14**

W10239459A

RANGE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

⚠ DANGER — **You can be killed or seriously injured if you don't immediately follow instructions.**

⚠ WARNING — **You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.

⚠ WARNING

Tip Over Hazard

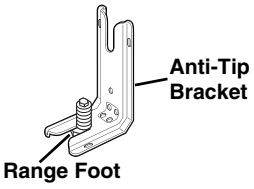
A child or adult can tip the range and be killed.

Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.



Making sure the anti-tip bracket is installed:

- **Slide range forward.**
- **Look for the anti-tip bracket securely attached to floor or wall.**
- **Slide range back so rear range foot is under anti-tip bracket.**

State of California Proposition 65 Warnings:

WARNING: This product contains a chemical known to the State of California to cause cancer.

WARNING: This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ranges –

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

For units with ventilating hood –

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flambeing foods under the hood, turn the fan on.

SAVE THESE INSTRUCTIONS

FEATURE GUIDE

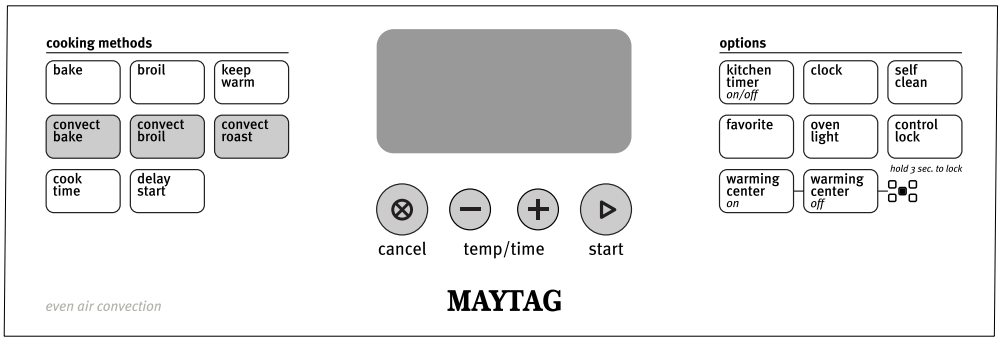
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Frequently Asked Questions (FAQs) section of our website at **www.maytag.com** for more detailed instructions.

⚠WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.



KEYPAD	FEATURE	INSTRUCTIONS
SELF CLEAN	**Self-clean cycle**	See the “Range Care” section.
OVEN LIGHT	**Oven cavity light**	While the oven door is closed, press the OVEN LIGHT switch to turn the light on and off. The oven light will come on when the oven door is opened. The oven light will not come on during the Self-Clean cycle.
CLOCK	**Clock**	This clock can use a 12- or 24-hour cycle. See “Oven Use” section. **1.** Check that the oven and Kitchen Timer are off. **2.** Press CLOCK. **3.** Press TEMP/TIME “+” or “-” keypads to set the time of day. **4.** Press START.
KITCHEN TIMER ON/OFF	**Oven timer**	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. **1.** Press KITCHEN TIMER. **2.** Press TEMP/TIME “+” or “-” keypads to set the length of time. **3.** Press KITCHEN TIMER or START to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. **4.** Press KITCHEN TIMER twice to cancel the Kitchen Timer. Do not press the CANCEL keypad because the oven will turn off. **5.** If the Kitchen Timer is running, but not in the display, press KITCHEN TIMER to display the countdown for 5 seconds.
FAVORITE	**Favorite recipes**	The FAVORITE keypad can save any cooking cycle of your choice. Once a cycle has been started it can be saved as a Favorite. When a new Favorite is saved it will overwrite the previously saved Favorite. **1.** Press any cooking cycle such as BAKE, BROIL, CONVECT BAKE, CONVECT BROIL, or CONVECT ROAST. **2.** Press TEMP/TIME “+” or “-” keypads to change the cooking temperature if desired. **3.** Press START. **4.** Press and hold the FAVORITE keypad for 5 seconds. Your selection will be saved. **5.** Press CANCEL when finished. **To use the FAVORITE feature:** **1.** Press FAVORITE. **2.** Press START. **3.** Press CANCEL when finished.

KEYPAD	FEATURE	INSTRUCTIONS
WARMING CENTER **ON/OFF**	**Warming zone**	Press WARMING CENTER ON to select the warming element on the cooktop, then press START. Press WARMING CENTER OFF to turn off the warming element.
CONTROL LOCK **hold 3 sec. to lock**	**Oven control lockout**	No keypads will function with the controls locked. **1.** Check that the oven and the KitchenTimer are off. **2.** Press and hold CONTROL LOCK keypad for 3 seconds. **3.** If enabled, a tone will sound, and “CONTROL LOCKED” will be displayed. **4.** Repeat to unlock.
BAKE	**Baking and roasting**	**1.** Press BAKE. **2.** Press TEMP/TIME “+” or “-” keypads to set a temperature other than 350°F (175°C) in 5° increments between 170°F and 550°F (77°C and 288°C). **3.** Press START. **4.** To change the temperature, repeat steps 1 and 2. Press START or wait 5 seconds for the change to take effect. **5.** Press CANCEL when finished.
BROIL	**Broiling**	**1.** Position cookware in oven and close door to broil stop position. The door should remain open approximately 5" (12.7 cm). **2.** Press BROIL. **3.** Press TEMP/TIME “+” or “-” keypads to set a temperature other than 550°F (288°C) in 5° increments between 170°F and 550°F (77°C and 288°C). **4.** Press START. **5.** Press CANCEL when finished.
CONVECT BAKE	**Convection cooking**	**1.** Press CONVECT BAKE. **2.** Press TEMP/TIME “+” or “-” keypads to set a temperature other than 350°F (177°C) in 5° increments between 170°F and 550°F (77°C and 288°C). **3.** Press START. **4.** To change the temperature, repeat steps 1 and 2. Press START or wait 5 seconds for the change to take effect. **5.** Press CANCEL when finished.
CONVECT ROAST **CONVECT BROIL**	**Convection cooking**	**1.** Press CONVECT ROAST or CONVECT BROIL. **2.** Press TEMP/TIME “+” or “-” keypads to set a temperature other than 325°F (163°C) in 5° increments between 170°F and 550°F (77°C and 288°C). **3.** Press START. **4.** To change the temperature, repeat steps 1 and 2. Press START or wait 5 seconds for the change to take effect. **5.** Press CANCEL when finished.
KEEP WARM	**Hold warm**	Food must be at serving temperature before placing it in the warmed oven. **1.** Press KEEP WARM. **2.** Set temperature between 145°F (63°C) and 190°F (88°C). The default temperature is 170°F (77°C). **3.** Press START. **4.** Press CANCEL when finished.
COOK TIME	**Timed cooking**	Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay start should not be used for foods such as breads and cakes because they may not bake properly. To set a Timed Cook or a Delayed Timed Cook see “Timed Cooking” section.
DELAY START	**Delayed start**	The DELAY START keypad is used to enter the starting time for an oven function with a delayed start.
TEMP/TIME	**Temperature and time adjust**	The “+” or “-” keypads are used to adjust time and temperature settings.
START	**Cooking start**	The Start pad begins any oven function. If Start is not pressed within 30 seconds after pressing a keypad, the function is canceled and the time of day is displayed.
CANCEL	**Range function**	The Cancel keypad stops any oven function except the Clock, Kitchen Timer, and Control Lock.

COOKTOP USE

⚠WARNING

Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death or fire.

The control knobs can be set to anywhere between HIGH and LOW. Push in and turn to setting.

REMEMBER: When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

Ceramic Glass

The surface cooking area will glow red when an element is on. It may cycle on and off to maintain the selected heat level.

Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating.

Cooktop On Indicator Light

The Cooktop On indicator light is located on the console panel. When any control knob on the console panel is turned on, the Cooktop On indicator light will glow.

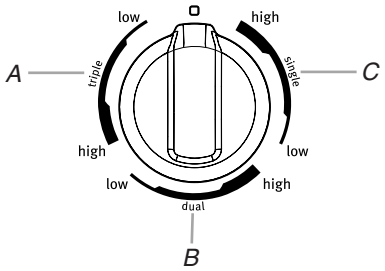
Hot Surface Indicator Light

On ceramic glass models, the hot surface indicator light is located on the console panel.

The hot surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area is turned off.

Triple Cooking Zones

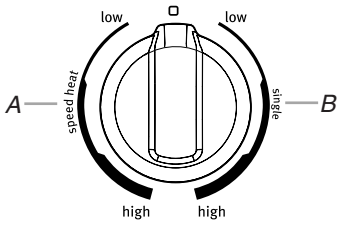
The Triple Cooking Zone offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual and triple sizes combine single, dual and outer element and are recommended for larger size cookware, large quantities of food, and home canning.



A. Triple
B. Dual
C. Single

Speed Heat™ Cooking Zone (on some models)

The Speed Heat™ Cooking Zone offers flexibility for 2 optional heating choices. The Speed Heat™ option can be used to boil liquids faster. The lower heat option can be used to prepare sauces, to brown or saute foods and to keep food at a low temperature. Use cookware appropriate in size for the Speed Heat™ Cooking Zone.



A. Speed Heat™ option
B. Lower heat option

Warming Center Element

⚠WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Use the Warming Center element to keep cooked foods warm. One hour is the recommended maximum time to maintain food quality.

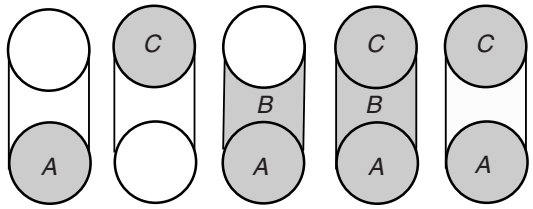
Do not use it to heat cold foods.

The Warming Center element can be used alone or when any of the other surface cooking areas are being used.

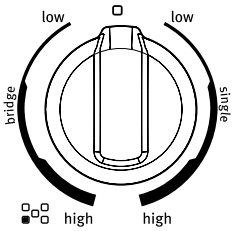
The Warming Center element area will not glow red when cycling on. However, its indicator light will glow as long as the Warming Center element area is too hot to touch.

Bridge Element

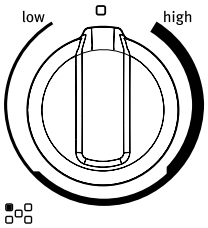
Use the bridge area to create an oblong heated area to cook with large cookware.



A. Left front single element
B. Left center bridge element
C. Left rear single element



Left Front Control



Left Rear Control

To use SINGLE (A):

1. Push in and turn left front control knob clockwise from the Off position to the SINGLE zone anywhere between LOW and HIGH.
2. Turn control knob to Off when finished.

To use SINGLE (C):

1. Push in and turn left rear control knob counterclockwise from the Off position to anywhere between LOW and HIGH.
2. Turn control knob to Off when finished.

To use SINGLE and BRIDGE area (A+B):

1. Push in and turn left front control knob counterclockwise from the Off position to the BRIDGE zone anywhere between LOW and HIGH.
2. Turn both control knobs to Off when finished.

To use both SINGLE elements and BRIDGE (A+B+C):

1. Push in and turn left front control knob counterclockwise from the Off position to the BRIDGE zone anywhere between LOW and HIGH.
2. Push in and turn left rear control knob counterclockwise from the Off position to anywhere between LOW and HIGH.
3. Turn both control knobs to Off when finished.

To use both SINGLE elements (A+C):

1. Push in and turn left front control knob clockwise from the Off position to the SINGLE zone anywhere between LOW and HIGH.
2. Push in and turn left rear control knob counterclockwise from the Off position to anywhere between LOW and HIGH.
3. Turn control knob to Off when finished.

OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press CANCEL to clear. When oven is not in use, the time of day is displayed. Indicator lights show functions that are in use.

Tones

Tones are audible signals, indicating the following:

One tone

- Valid pad press
- Oven is preheated (long tone)
- Function has been entered
- Reminder (on some models), repeating each minute after the end-of-cycle tones

Three tones

- Invalid pad press

Four tones

- End of cycle

To Change Tone Settings:

Tone Pitch

Sets the pitch of the tone to either high or low.

Press and hold BROIL for 5 seconds. “TONE PITCH HIGH” or “TONE PITCH LOW” will appear in the display. Press and hold BROIL again to change setting.

To exit, press CANCEL.

Key Press Tones

Activates or turns off the tones when a keypad is pressed.

Press and hold KEEP WARM for 5 seconds. “KEY PRESS TONES ON” or “KEY PRESS TONES OFF” will appear in the display. Press and hold KEEP WARM again to change setting.

To exit, press CANCEL.

End of Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

Press and hold CONVECT BAKE for 5 seconds. “CYCLE END TONE ON” or “CYCLE END TONE OFF” will appear in the display. Press and hold CONVECT BAKE again to change setting.

To exit, press CANCEL.

Reminder Tones Disable

Turns off the short tones that sound 1 minute after the end of cycle tones.

Press and hold BAKE for 5 seconds. “REMINDER TONES ON” or “REMINDER TONES OFF” will appear in the display. Press and hold BAKE again to change setting.

To exit, press CANCEL.

Audible Tones Disable

Turns off all tones, including the end of cycle tone and key press tones. Reminder tones are still active when all tones are disabled.

Press and hold CLOCK for 5 seconds. “ALL SOUNDS ON” or “ALL SOUNDS OFF” will appear in the display. Press and hold CLOCK again to change setting.

To exit, press CANCEL.

Fahrenheit and Celsius

The temperature is preset at Fahrenheit, but can be changed to Celsius.

To change: Press and hold SELF CLEAN for 5 seconds. A tone will sound, and "°C" or "°F" will appear on the display. Repeat to change back.

To exit, press CANCEL.

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

Press and hold DELAY START for 5 seconds to toggle to the 12-hour shutoff function. Scrolling text will display "12 HR SHUT-OFF ON" or "12 HR SHUT-OFF OFF." Press and hold to change setting.

To exit, press CANCEL.

Oven Temperature Control

IMPORTANT: Do not use a thermometer to measure oven temperature because opening the oven door may cause element cycling to give incorrect readings.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be changed in Fahrenheit or Celsius.

To Adjust Oven Temperature Calibration:

1. Press and hold OVEN LIGHT for 5 seconds until the oven display shows the current calibration, for example "0°F.
2. Press the TEMP/TIME "+" or "-" keypads to increase or to decrease the temperature in 5°F (3°C) amounts. The adjustment can be set between 30°F (18°C) and -30°F (-18°C).
3. Press START.

12/24 Hour Clock

To change the clock mode, press and hold the "+" key for 5 seconds. Press and hold the "+" key again to change the setting. Press START to confirm the change.

Scrolling Display Text

Language options are English or French.

Press the "-" key for 5 seconds to access options. Use the "-" key to scroll through the options. Press the START key to confirm your selection.

Sabbath Mode

The Sabbath Mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath Mode is set, all cooking and cleaning cycles are disabled. Only the Bake cycle will operate in the Sabbath Mode. No tones will sound, and the displays will not show messages or temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode (one time only):

1. Open oven door.
2. Press CANCEL.
3. Press and hold the "+" keypad for 5 seconds.

   "SABBATH ON" and "PRESS START TO ENTER" will appear in the display.
4. Press START to confirm your selection.
5. Close oven door.

To Activate Sabbath Mode:

To use the Warming Center element during Sabbath Mode, press the WARMING CENTER ON keypad before activating the Sabbath Mode.

1. Press BAKE.
2. Press the "+" or "-" keypad to set a temperature other than 350°F (177°C).
3. Press START.

   For timed cooking in Sabbath Mode, press COOK TIME, then the "+" or "-" keypad to set the desired cook time.
4. Press KITCHEN TIMER for 5 seconds. "SAb" will appear in the display.

To Adjust Temperature (when Sabbath Mode is running):

1. Press the "+" or "-" keypad. Each press of a keypad will increase or decrease the temperature by 25°F (14°C). No temperature will appear in the display.
2. Press START.

To Deactivate Sabbath Mode:

Press and hold KITCHEN TIMER for 5 seconds to return to regular baking or press CANCEL to turn off the range.

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

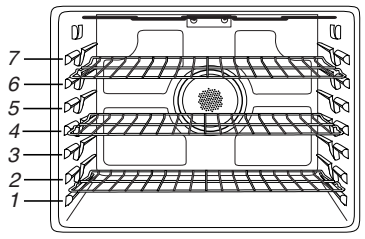
Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

Racks

- Position racks before turning on the oven.
- Do not move racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.



Rack Positions

Rack 7: For multiple rack baking.

Rack 6: Used for most broiling.

Rack 5: For multiple rack baking.

Rack 4: Most baked goods on a cookie sheet or jelly roll pan. Also for multiple rack baking.

Rack 3: For baking casseroles, loaves of bread or Bundt cakes.

Rack 2: Small cuts of meat or poultry, and multiple rack baking.

Rack 1: Large cuts of meat or poultry, and multiple rack baking.

Multiple Rack Cooking

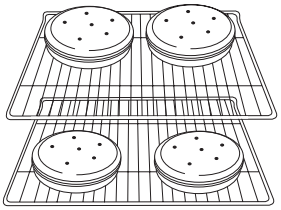
2-rack: Use rack positions 2 and 5 for regular or convection baking.

2-rack (convection only): Use rack positions 2 and 5 or 1 and 4.

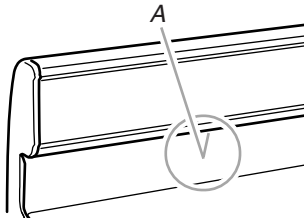
3-rack (convection only): Use rack position 1, 4 and 7.

Baking Layer Cakes on 2 Racks

For best results when baking cakes on 2 racks, use racks 2 and 5. For best results when convection baking cakes on 2 racks, use racks 1 and 4.



Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.

Baking and Roasting

Precision Cooking™ System - Precise Bake

The Precise Bake system electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements cycle on and off in intervals. The bake element will glow red when cycling on; the broil element will not. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Preheating

When START is pressed, the oven will begin preheating. Once 170ºF (77ºC) is reached, the display temperature will increase as the actual temperature of the oven increases. When the preheat temperature is reached, a tone will sound, and the selected temperature will appear on the display.

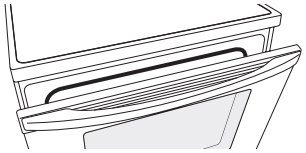
Broiling

Broiling uses direct radiant heat to cook food. Changing the temperature when broiling allows more precise control when cooking. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

  If you would like to purchase a broiler pan, one may be ordered. Please refer to the cover for contact information. Ask for Part Number 4396923.

Preheat the oven for 2 minutes before putting food in unless recommended in the recipe. Position food on grid in a broiler pan, then place it in the center of the oven rack. Close the door to the broil stop position to ensure proper broiling temperature.



Convection Cooking

During convection cooking, the bake, broil, and convection elements cycle on and off in intervals to maintain the oven temperature, while the fan circulates the hot air.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

EvenAir™ True Convection (on some models)

When convection baking or broiling, enter your normal baking temperature. The control will automatically reduce the set oven temperature by 25°F (15°C).

Convect Roast

When convection roasting, enter your normal baking temperature. The temperature will not be automatically reduced. The convection fan will come on immediately after the oven has turn on.

Convect Options

Convect Bake - Multiple rack baking or cookies, biscuits, breads, casseroles, tarts, tortes, cakes.

Convect Broil - Thicker cuts or unevenly shaped pieces of meat, fish or poultry.

Convect Roast - Whole chicken or turkey, vegetables, pork roasts, beef roasts.

Timed Cooking

⚠WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

To Set a Timed Cook:

1. Press BAKE, CONVECT BAKE or CONVECT ROAST.
2. Press the TEMP/TIME "+" or "-" keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press the TEMP/TIME "+" or "-" keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press CANCEL to clear the display.

To Set a Delayed Timed Cook:

Before setting, make sure the clock is set to the correct time of day. See the "Clock" keypad feature in the "Feature Guide" section.

1. Press BAKE, CONVECT BAKE or CONVECT ROAST.
2. Press the TEMP/TIME "+" or "-" keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press TEMP/TIME "+" or "-" keypads to enter the length of time to cook.
5. Press DELAY START. The start time/delay oven indicator light will light up.
6. Press TEMP/TIME "+" or "-" keypads to enter the number of hours and/or minutes you want to delay the start time.
7. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 1-7. When the set cook time ends, the oven will shut off automatically.

8. Press CANCEL to clear the display.

RANGE CARE

Self-Cleaning Cycle

⚠WARNING

Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see "Oven Vent" section.

Do not clean, rub, damage or move the oven door gasket.

Prepare Range

- Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks and aluminum foil and, on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Remove plastic items from the cooktop because they may melt.
- Remove all items from the storage drawer.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

Before self-cleaning, make sure the door is completely closed or the door will not lock and the self-cleaning cycle will not begin.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

To stop the self-cleaning cycle at anytime, press the Cancel keypad. If the temperature is too high, the oven door will remain locked and "cool" and "locked" will be displayed.

The oven light will not function during the self-cleaning cycle.

Electronic Oven Control with Adjustable Clean Time

The SELF CLEAN self-cleaning cycle is time adjustable between 2 hours 30 minutes and 4 hours 30 minutes in 15-minute increments. Suggested clean times are 2 hours 30 minutes for light soil, and 4 hours 30 minutes for heavy soil. The last 30 minutes of the cycle is for cool down.

To Self-Clean:

1. Press SELF CLEAN.
2. Press the TEMP/TIME "+" or "-" keypads to enter the desired self-clean cycle time.
3. Press START.

   The oven door will automatically lock. The DOOR LOCKED and CLEAN indicator lights will be displayed. The time remaining will also be displayed.
4. When the self-clean cycle is complete and the oven cools, the DOOR LOCKED and CLEAN indicator lights will turn off.
5. When the oven is completely cooled, remove ash with a damp cloth.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions (FAQs) section of our website at **www.maytag.com**.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad:
  Gently clean around the model and serial number plate because scrubbing may remove numbers.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):
  See cover for contact information.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner and Polish Part Number 31462:
  See cover for contact information.

Liquid detergent or all-purpose cleaner:
Rinse with clean water and dry with soft, lint-free cloth.

METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia or sodium hydroxide (lye) because paint surface may stain.

CERAMIC GLASS

Cleaning Method:

Cooktop Cleaner Part Number 31464 is recommended regularly to help avoid scratches, pitting and abrasions and to condition the cooktop.

Cooktop Scraper Part Number WA906B is also recommended for stubborn soils. These can be ordered as accessories. See cover for contact information. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia because damage may occur.

Light to moderate soil

- Clean with paper towels or clean damp sponge

Sugary spills (jellies, candy, syrup)

- Clean with cooktop scraper and cooktop cleaner. Scrape off sugary spills while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.

Heavy soil, dark streaks, specks and discoloration

- Clean with Cooktop Cleaner or nonabrasive cleanser:

Burned-on soil

- Clean with Cooktop Cleaner and Cooktop Scraper.

Metal marks from aluminum and copper

- Clean with Cooktop Cleaner as soon as cooktop has cooled down. The marks will not totally disappear, but after many cleanings they will become less noticeable.

Tiny scratches and abrasions

- Use Cooktop Cleaner for scratches. Scratches and abrasions do not affect cooking performance, and after many cleanings they will become less noticeable.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the OFF position.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:
  Pull knobs straight away from control panel to remove.

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
  Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):
  See cover for contact information.

OVEN RACKS

Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

STORAGE DRAWER OR WARMING DRAWER (on some models)

Check that storage drawer or warming drawer is cool and empty before cleaning.

Cleaning Method:

- Mild detergent

Oven Light

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the off position.

To Replace:

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

TROUBLESHOOTING

First try the solutions suggested here or visit our website and reference Frequently Asked Questions (FAQs) to possibly avoid the cost of a service call.

www.maytag.com

Nothing will operate

- **Is the power supply cord unplugged?**
  Plug into a grounded outlet.
- **Has a household fuse blown, or has a circuit breaker tripped?**
  Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Cooktop will not operate

- **Is the control knob set correctly?**
  Push in knob before turning to a setting.
- **Has a self-clean cycle been selected?**
  On some ceramic glass models, the cooktop will not operate during a self-clean cycle.

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**
  Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

Cooktop cooking results not what expected

- **Is the control knob set to the proper heat level?**
  See “Cooktop Use” section.
- **Is the range level?**
  Level the range. See the Installation Instructions.

Oven will not operate

- **Is the electronic oven control set correctly?**
  See “Electronic Oven Controls” section.
- **Has a delay start been set?**
  See “Timed Cooking” section.
- **On some models, is the oven control lockout set?**
  See the control lock keypad feature in the “Feature Guide” section.

Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?**
  See “Oven Temperature Control” section of the “Electronic Oven Controls” section.

Oven indicator lights flash

- **Do the oven indicator lights flash?**
  See “Control Display” in the “Electronic Oven Controls” section. If the indicator light(s) keeps flashing, call for service. See cover for contact information.

Display shows messages

- **Is the display showing a flashing time?**
  There has been a power failure. Clear the display. On some models, reset the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.
- **Is the display showing a letter followed by a number?**
  Press the CANCEL keypad to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service. See cover for contact information.

Self-Cleaning cycle will not operate

- **Is the oven door open?**
  Close the oven door all the way.
- **Has the function been entered?**
  See “Self-Cleaning Cycle” section.
- **Has a delay start been set?**
  See “Timed Cooking” section.

Oven cooking results not what expected

- **Is the range level?**
  Level the range. See the Installation Instructions.
- **Is the proper temperature set?**
  Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**
  See “Oven Temperature Control” section of the “Electronic Oven Controls” section.
- **Was the oven preheated?**
  See “Baking and Roasting” section.
- **Are the racks positioned properly?**
  See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?**
  See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?**
  Check that batter is level in the pan.
- **Is the proper length of time being used?**
  Adjust cooking time.
- **Has the oven door been opened while cooking?**
  Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?**
  Move rack to higher position in the oven.
- **Are pie crust edges browning early?**
  Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

ACCESSORIES

Canning Unit Kit
(coil element models)
Order Part Number 242905

Cooktop Care Kit
(includes cleaner, protectant, and applicator pads)
Order Part Number 31605

Cooktop Protectant
Order Part Number 31463

Cooktop Cleaner
(ceramic glass models)
Order Part Number 31464

Cooktop Scraper
(ceramic glass models)
Order Part Number WA906B

Stainless Steel Cleaner and Polish
(stainless steel models)
Order Part Number 31462

All-Purpose Appliance Cleaner
Order Part Number 31682

Split-Rack with Removable Insert
Order Part Number 4396927

Broiler Pan
Order Part Number 4396923

MAYTAG® MAJOR APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Maytag brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "Maytag") will pay for factory specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Maytag designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Maytag.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Maytag within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Maytag servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. MAYTAG SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Maytag dealer to determine if another warranty applies.

9/07

For additional product information, visit **www.maytag.com**.

If you do not have access to the Internet and you need assistance using your product or you would like to schedule service, you may contact us at the number below.

Have your complete model number ready. You can find your model number and serial number on the label, located on the oven frame behind the storage drawer panel.

For assistance or service, call 1-800-688-9900.

If you need further assistance, you can write with any questions or concerns to the address below:

Maytag Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Please keep these User Instructions and model number information for future reference.

W10239459A
SP PN W10249694A
© 2009
All rights reserved.
®Registered Trademark/ ™ Trademark of Maytag Corporation or its related companies.
4/09
Printed in U.S.A.